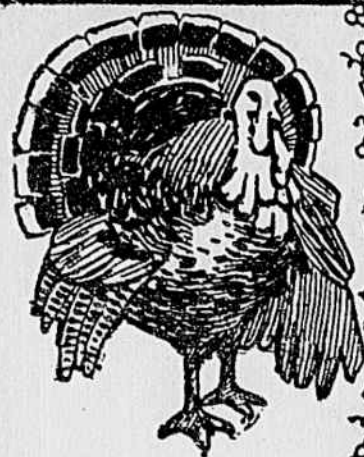


# THANKSGIVING



## MENU

Oysters on Half Shell  
Consomme a la Royal  
Olives Celery Almonds  
Boiled Shoulder of Cod  
Sauce Hollandaise  
Sliced Cucumbers  
Potato Balls  
Roast Truffled Turkey  
Chestnut Stuffing  
Cranberry Jelly  
Ginger Sherbert  
Browned Sweet Potatoes  
Spinach  
Venison Steak Currant Jelly  
Lettuce Salad  
Mince Pie Pumpkin Pie  
Rougefort Cheese Crackers  
Coffee

## Recipes

### DATES STUFFED WITH WALNUTS

Carefully clean the dates and remove the stones and scales. Split them enough to inclose a portion of an English walnut, which has been slightly salted, and press the date firmly to the nut, letting it show the edges. Roll them in powdered sugar. Salted pecans and peanuts may be used in the same manner, the combination of the nut with the sweet date being very delicious.

### FRIED SMELTS.

Wash and wipe the smelts, dust with salt and a very little pepper. Roll in flour, then in an egg beaten with one tablespoon of water and again in fine bread crumbs. Lay the fish three or four at a time in a frying basket and fry in deep hot fat. The fat should be smoking hot at first to cook the coating of the fish, but the heat must then be lessened a little by drawing the kettle back until the fish is cooked through. Serve with sauce tartar or not, as they are amply good without any added relish.

### SAUCE TARTARE.

Make a mayonnaise dressing and add a tablespoon each of finely chopped pickle, capers and olives.

In making mayonnaise, try said oil, if you find olive oil too expensive. If olives are not at hand, omit, and add a little more pickle.

### VIRGINIA PLUM PUDDING.

One pound raisins, one-half pound currants three cups flour, one cup suet, three eggs, two teaspoonsful baking powder, three-quarters cup molasses, a little citron. Put the suet and fruit into the flour dry, then break in the eggs, add milk enough to make a batter stiff enough for cake. Spice to taste. Boil three hours in floured bag. This can be made in three or four puddings. For sauce. One and one-half cups sugar, one-half cup butter creamed very light, yolks of three eggs beaten light, three-quarters cup of boiling water. Keep hot.

### PUMPKIN PRESERVES.

Choose firm sweet pumpkins, peel and seed and cut into slices. To each pound of pumpkin allow one pound of sugar and one tea-cup of lemon juice. Put slices of pumpkin in deep dish in layers, with sugar sprinkled between each layer and pour lemon juice on top. Let stand two days; then add one cup of water to each three pounds of sugar used; boil all together until the pumpkin is tender. Let it stand for three days, then drain off syrup, add one ounce of ginger root and boil down until thick syrup, skin and turn hot over pumpkins. Put into jars and seal.

Pumpkin possesses one peculiar quality—it absorbs and retains the flavor of whatever it is cooked with. If stewed with apples, it tastes exactly like them. This combination may be used to advantage in puddings, cakes or tarts.

## Eat Thanksgiving Dinner With Us UNION STORES CAFE

Seventh and Franklin Streets, Richmond, Va.

50c **THANKSGIVING DINNERS** 50c  
Server Wednesday and Thursday  
From 11 A. M. to 9 P. M.

Olives	Lynnhaven Oysters	Celery
Virginia Turkey	Salted Almonds	Chestnut Dressing
Stuffed Green Peppers	Cranberry Jelly	Asparagus Tips
Plum Pudding	Stuffed Potatoes	Neapolitan Cream
	Cheese and Crackers	
	Demitasse Coffee.	

## Just a Few Days In Which to Get Ready for That Thanksgiving Dinner

There are so many things to be done between now and Thanksgiving that the time will be short for you. There are some things that have to be put off, but some others can be attended to NOW. That is why we say,

## DON'T DELAY

Give us your order now for the Thanksgiving supplies. Everything you need for the table at that time can be bought HERE—and the very best. It is wise to give your order at once.

## A Few Necessities You Should Order Early

Plum Puddings	Raisins	Figs	Cabasa Melons	Fresh Persimmons
Stuffed Dates	Fancy Fruits	Comico Rose Peas	Pomegranates	
Hentley & Palmer's Imported Fancy Crackers		Huyler's and Park and Tifford Candies		

## Nuts

Superior large Paper Shell Pe-cans, Walnuts, Soft Shell Almonds. Naples, Filberts, New Brazil and Mixed Nuts.

Phone Monroe 161.

**R. L. CHRISTIAN & CO.**

816-18 E. Main St.

# PIES FOR Thanksgiving

ALL KINDS, INCLUDING OUR FAMOUS  
*Pumpkin, Mince and Apple Pies*

Our PUMPKIN PIES are made from real New England pumpkins after a famous New England recipe.

Our APPLE PIES are made of the famous Albemarle Pippins—if there's any better apples we have never seen them.

Our MINCE PIES are made from our own mince-meat, and you may rest assured there's none other just as good.

## Have You Ever Eaten Any of Our Fruit Cake?

It's the "best ever," like everything else that comes from the Bromm Bakeries.

30c, 35c and 50c lb., in 2 to 6-lb. sizes.

Yours for good baking,

**L. BROMM BAKING CO.**

516 E. Marshall Street.

501 W. Broad Street.

## Flowers of Guaranteed Freshness for Thanksgiving

Whether you send an exquisite corsage of orchids, lilies of the valley or violets, it means everything to have them "dewy fresh" and fragrant as when they were cut. You might as well send "flowers of guaranteed freshness." They cost no more.

Order now from the choicest blooms of our 240,000 feet of greenhouses. Early orders naturally can be given better care. Out-of-town orders filled promptly.

**HAMMOND**

The South's Greatest Florist,  
209 East Broad Street,  
Tel. Mad. 630.

## Chrysanthemums for Thanksgiving From Ratcliffe & Tanner

ARE THE BEST.  
WE GROW THEM.

25 West Broad.

Phone Madison 6081.

## SAMOSSET Chocolates

We aim to make each piece as near perfection as care and skill are capable of producing, making true our famous slogan—

## "Chief of Them All"

Nothing nicer for Thanksgiving than a box of SAMOSET CHOCOLATES.

## Gathright-Chiles Co.

Incorporated

WHOLESALE DISTRIBUTORS.



## FLOWERS For Thanksgiving

CHRYSANTHEMUMS.

Roses, Carnations, Orchids, Violets, Lillies of the Valley, etc. Blooming and Decorative Plants.

### Corsages

We make these fashionable bouquets a bit better, with original, artistic ideas. Place your next order here and be convinced. Satisfaction and promptness of delivery a part of every order.

### An Invitation

We cordially invite the public to inspect our handsome new store. Come in and see how well we are equipped for handling your orders. Visitors always welcome.

**MOSMILLER'S**

No. 115 East Main Street.

Randolph 990.

Madison 1118.

## "Virginia Lithia Spring Water"

Well Known for Its Medical Properties and Its Quality for Mixing With Spirits and Wines.

A BOON TO THE TRAVELER.

## Bass Ale on Tap

GET YOUR THANKSGIVING DINNER AT THE COMMERCIAL.

Get Your Old-Fashioned Thanksgiving Dinner at the Commercial.

EXCELLENT SERVICE.

Besides this Special Thanksgiving Dinner, we have everything the market affords, served in the most up-to-date and appetizing style.

Come in and try us.

## The Commercial Cafe

912 East Main Street . . . . . Richmond, Virginia.

## Call Us Up and Place Your Thanksgiving Order and Save Twenty Per Cent.

Porterhouse Steak, per lb. . . . . 22c	All Pork Sausage, per lb. . . . . 18c
Sirloin Steak, per lb. . . . . 20c	Frankfurter Sausage per lb. . . . . 15c
Chuck Steak, per lb. . . . . 14c	Smoked Hams, per lb. . . . . 20c
Pot Roast, per lb. . . . . 14c	Salt Pork, per lb. . . . . 16c
Rib Roast, per lb. . . . . 18c	Fresh Country Chickens, per lb. . . . . 18c
Rump Roast, per lb. . . . . 10 2-3c	Fresh Country Hens, per lb. . . . . 16c
Stewing Beef, per lb. . . . . 12c	Dressed Turkeys, per lb. . . . . 24c
Home-Made Pure Open Kettles Lard, per lb. . . . . 18c	Irish Potatoes, per peck . . . . . 25c
Good Lard, per lb. . . . . 11c	Apples, per peck . . . . . 25c
Pork Chops, per lb. . . . . 19c	Fresh Hams, per lb. . . . . 17c
Tray Sausage, per lb. . . . . 13c	Fresh Shoulders, per lb. . . . . 14c

Home-Killed Meats, Home-Made Sausage and Fresh Country Chickens and Turkeys my specialty. These prices are strictly cash. Goods delivered anywhere in the city.

**JOSEPH MCSWEENEY**

1704 EAST FRANKLIN STREET. PHONE RANDOLPH 1418.